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Iowa Staters

Feed

Wartime

Washington

Food for thousands of government employees is supervised by alums, says Eileen Dudgeon

ACTIVE on the wartime nutrition front in Washington, D. C., are Iowa State graduates now working as supervisors in government cafeterias.

Of the institution management graduates in Washington, four are employed by the Welfare and Recreation Association, which maintains cafeterias in most government buildings. Each cafeteria upholds the high food standards and working conditions demanded by the association, but is under the rules of the building in which it is located.

Maurine Hawbecker, '42, and Delores Anderson, '42, reported together on July 1st last summer for their preliminary training under the Welfare Association. Miss Hawbecker was assigned to the Munitions Building in Washington and Miss Anderson was sent to the Railroad Retirement Building, which has been taken over by the War Production Board.

Miss Hawbecker was both dining room supervisor and relief supervisor, gaining experience in managing colored workers and in preparing food for the huge four-line cafeteria which serves 9,000 to 15,000 persons daily.

Later Miss Hawbecker was transferred to the Navy Building, which houses the Marine headquarters and the Navy. As night supervisor she works from 12 noon to 9 p. m., managing bus boys and helpers and checking supplies and menus for the evening meal.

Day-light air raid alerts are part of Miss Hawbecker's work, she reports. When the sirens sound, all safety precautions must be taken, and ranges, windows and other equipment are checked for hazardous leaks. A night black-out would necessitate her remaining in the cafeteria all night, since it is an hour's ride to her Arlington, Va., apartment.

Serving 5,500 Navy men and Marines daily is the present responsibility of Miss Hawbecker. Each day the service men and civilians working with the military sections eat at the cafeteria, thus saving valuable time for the men and for the government. There is a real need to serve meals to these men as quickly and



Workers help themselves to nutritious meals at low cost from cafeteria lines operated in government buildings in Washington, D.C.

as efficiently as possible, for lost time here might mean a lost battle in some far away place. In order to provide relaxation from nervous tension, noise and clutter must be reduced to a minimum and it is Miss Hawbecker's job to see that it is.

Miss Anderson completed her training at the Railroad Retirement Building and is now permanently employed there as dining room supervisor with hours from 7:30 a. m. to 4:30 p. m. Over 4,000 meals are served daily, with two counters and a lunch line open from 11 a. m. to 2:15 p. m. daily.

Another Welfare and Recreation employee, Helen Lockhart, '42, is working in one of the oldest and largest of the Washington cafeterias in the Navy Building. As night supervisor, she works from 12 noon to 9 p. m. taking charge of the two dining rooms, a soda fountain, the storeroom and all of the cleaning during those hours.

The equipment in the Washington Navy Building cafeteria is not as new and modern as that in most Welfare Association cafeterias, but Miss Lockhart feels that having to cope with balky conveyor belts and older-style dishwashers is excellent training for emergencies. The entire cafeteria contains five food lines, a soda fountain, a sandwich counter, a cigar and candy stand and a boxed lunch counter. Each day, up to 16,000 people are served, and 48,000 meals are prepared on rainy days.

Virginia P. Brown, Ex. '42, another Welfare employee, is in the cafeteria of the North Interior Building in Washington.

Edna Fry, '15, is in charge of the bake shop in the Pentagon Building, and Mabel Walthe, Ex. '41, is also employed in a Washington cafeteria.

The mile-round Pentagon Building which is located across the Potomac River from Washington, D. C. in Arlington, Va., boasts eight miles of corridors in its interior. Eighty-five million dollars were spent in the construction of this building to which 40,000 War Department workers now commute daily. In order to feed this large number of employees six cafeterias each one capable of seating 6,000 diners has been completely equipped and set in operation. A total of 27 steam tables is needed for the six food lines.